

Coiffure From the Days of the Empire



If you are looking for something in a style of hair dressing consider this revival of one of the fascinating achievements of the time of the Empire. After due consideration one is constrained to ponder as to whether we have ever had anything better since then. A century and more has faded into the past since this coiffure played its part, along with other super-excellent modes, which helped the beauties of Napoleon's time to immortalize their charms.

This pretty arrangement of the hair in waves and short curls is not intended to be worn with workaday clothes in the prosaic business of everyday living. It is an affair of evening dress, when satins and laces and jewels and flowers bespeak joyous appareling. Mlle. Montague is shown in the picture wearing it with a satin and lace evening dress with flowers at her belt and pearls about her neck. Her long

coat is of brocaded satin in rose color, bordered with a ruche of plaited maline. She wears a moire girdle of rose color, also. Her garments are the most tasteful of up-to-date modes.

The hair is waved and parted a little to one side in a very short part. This waved portion is brought to the back of the head and arranged in loose, flat coils pinned flat below the crown. The hair over the ears is separated into strands and curled in three rather tight curls. A strand of pearls, finished with three settings at the front, is clasped round the head. Below it across the forehead there is a slightly curled fringe of hair.

Almost any fairly youthful face will find all its good points enhanced by a style of hair dressing so remarkably good that it challenges the classic models of the Greeks and divides honors with them.

Vestees and Collars in Fall Styles



TO make sure of a bit of white next the face is to be sure of added becomingness in coat or gown. Vestees and collars in one, or collars alone, are the dominating features, in fall neckwear, and they are shown in many fabrics and a still greater number of designs.

Nearly all of these smart accessories are made of washable fabrics, although fragile chiffons and silk muslins and the finest of silk crepes are utilized to make the short-lived glory of some of them. But crisp freshness and immaculate cleanliness belong to the vestee and collar; are the essential reasons for their existence, in fact, so that all the finest and sheest of wash fabrics are employed in their making. These include organdie, swiss, thin lawns, swiss embroidery, batiste, mulls, nets, voiles and laces. The choice is wide enough.

Collars and vestees made the firmer weaves in wash fabrics are finished with hemstitching and often decorated with tucks. Insertions and narrow edgings of fine lace or the finest embroideries are used on them.

The daintiest of these neck pieces are prettily ornamented with sprays of

embroidery. Narrow plaited frills make possible a great variety in decoration. Hemstitching, embroidered dots, and small pearl or covered buttons are additional factors that go to make up the endless variety one finds in neckwear.

Roll-over collars are leaders in popularity, combined either with long vestees or short dickies. Severe designs, like that shown in the picture given here, of sheer organdie, are charmingly delicate. A plain roll-over collar to which net ties are attached is decorated with tiny black pearl buttons and makes a stunning finish for a tailored gown.

Vestees and roll-over collars of plique are compelling attention. Recently dress sets showing collar and cuffs to match, or collar, vestee and cuffs, proclaim the revival of an old but fine style, well worthy of a new vogue.

There is literally no end to the number of designs in neckwear. With so many fabrics available and a free field for the play of fancy in a world of inexpensive materials we are likely to find new things every day.

JULIA BOTTOMLEY.

THE KITCHEN CABINET

The successful men are they who have tried to read all that has been written about their craft, who have learned from the masters and follow craftsmen of experience and profited thereby, who have gone about with their eyes open, noting the good points of other men's work and considered how they might do it better. Thus they have carried themselves above mediocrity, and, in striving to do things the best they could, have educated themselves in the truest manner.

SYMPOSIUM OF SIMPLE SAUCES.

A good sauce well made properly served as to temperature and food which it accompanies is truly a work of art. Each sauce should be especially adapted to the meat, fish, vegetable or dessert which it is to accompany.

There are many different kinds of sauces, some of which are named below.

Mint sauce is the usual accompaniment to lamb, and is easily and quickly made. Add three tablespoonfuls of finely minced mint to two or powdered sugar, then add a tablespoonful of boiling hot vinegar and let stand an hour before serving. The addition of a few drops of olive oil before serving is liked by many.

Tripe is an easily digested meat and is especially good with onion-sauce. Boil a pint of onions until tender in boiling salted water, drain and chop fine. Melt two tablespoonfuls of butter in a pan, add two of flour, and when well blended add a pint of milk. Stir until boiling, add the onions, more seasoning of salt and pepper, and more butter if needed, pour over the tripe and serve hot.

Horseradish Sauce.—Horseradish mixed with vinegar and sweet cream, salt, and a bit of mustard, makes a nice sauce to serve with steak or fish.

Almond Sauce.—Blanch and pound three tablespoonfuls of almonds, add seven bitter almonds, add two tablespoonfuls of orange juice, the yolks of two eggs, three tablespoonfuls of cream and two of sugar. Put all into a sauce pan and beat with an egg whisk over a moderate fire until smooth and frothy.

Hard Sauce.—Put half a cupful of butter into a bowl, cream and add half as much sugar, a teaspoonful of vanilla and beat to a cream, then add the beaten white of an egg, grate nutmeg over and set on ice to chill.

FIVE O'CLOCK TEA DAINTIES.

A cup of tea is such a simple thing to prepare for a friend and is so refreshing, breaks the ice of formality, and is all round a great institution.

People with social instincts and small purses find the tea table a most satisfying way of paying off obligations.

Simplicity and daintiness should always be uppermost in mind when preparing the tea table. The five o'clock tea may be a most delightful affair, under a tree or in a comfortable living room; but when carried to the extreme by overdoing, it becomes a burden and wearisome to the flesh. Plain bread and butter with a simple cake or two with a cup of tea is sufficient for the most fastidious.

Pretty china and a pretty table, well laid, are essentials and can be had by those of modest means. It is only when one tries to do more than her means allow that the joy is taken from the entertainment.

Sandwiches of various kinds are relished by those who often do not care for cakes and there are such numbers of kinds that one may be original in the making of even a sandwich.

The fundamental thing in sandwich-making is to have the bread evenly cut, nicely spread and filled with whatever filling is used, so that there will be a daintiness about them which appeals to the eye and gives promise of a satisfying taste.

As to the tea itself, it should be the best it is possible to buy and kept freshly made. The pot should be hot and water boiling when the tea is added, then allow it to stand five minutes to draw or steep and it is ready to serve. Use a teapot that is large enough for the number served and have it full, as it keeps hot much longer.

Cream Scones.—Take two cupfuls of flour, mix and sift well with four teaspoonfuls of baking powder, two teaspoonfuls of sugar, a half teaspoonful of salt, cut in four tablespoonfuls of butter and add a third of a cupful of cream and two well-beaten eggs; roll, cut in diamonds, sprinkle with egg and sugar and bake in a hot oven.

Nellie Maxwell.

Her Specialty.
"I want a job in this man-made government," proclaimed the militant suffragette as she broke into a meeting of the British cabinet.
"Look out!" cried the war minister. "I bet she wants to be the opposition whip."

What Hurt Him.
"And you say, after they had blackened your character, they found they were wrong?"
"Yes. I was, you might say, injured by a premature blast."

DESIGNED FOR SOLID COMFORT

Remarkably Neat and Pretty Five-Room House is the One Described Here.

FEATURE IS ITS LIVING ROOM

Apartment Made Large and Attractive Enough to Invite Occupancy at All Seasons—Pantry and Kitchen Combined is Another Good Feature.

By WILLIAM A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 1827 Prairie Avenue, Chicago, Ill., and only enclose two-cent stamp for reply.

A very neat and pretty five-room house is this.

I sometimes think there is more solid comfort to the square foot in a cottage than there is in a square yard of mansion. You have less work and more genuine satisfaction, because you can make it more homelike. Take a room like this fine, big living room, having a cozy corner walled in with high-backed seats on two sides of a good fireplace for cold evenings, and you have something to remember with great pleasure and satisfaction. Imagine a dog or a cat half asleep on the hearth rug, with the family gathered around, some engaged in reading, some, perhaps, in fancy work, and you have a picture fit for a master artist.

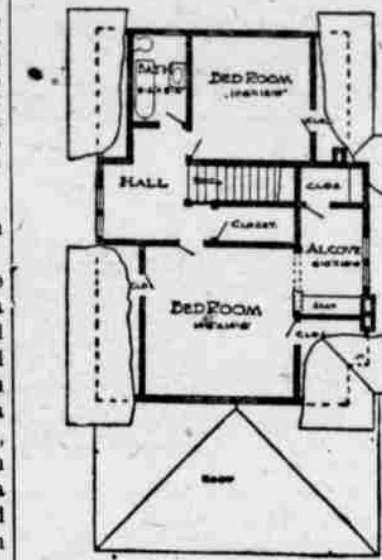
Between the porch and the living room there is a large vestibule big enough to contain a coat closet. There are double doors to shut out the cold and, of course, the outer door is covered with a wire screen door in summer time.

The big living room is 14 feet by 18 feet six inches, which is extra large, even for a modern living room. The entrance from the living room to the dining room is a little out of the ordinary and it gives a good opportunity to hang two pairs of curtains, and to secure an unusual effect if the work is nicely done. Placing the stairway

boards doors, so hinged as to open out, leaving the entire shelf surface exposed. The shelves themselves, instead of being built in solid, are supported by pegs, so they may be lifted out for cleaning. One objection to cupboards is the difficulty of keeping them clean, but this arrangement seems to solve that problem; still the doors shut over them to keep out the dust.

The building of smaller houses has made economy of space necessary. Architects have got busy with new inventions and new ideas, some of which have taken with the public because they mean greater comfort and convenience for the amount of money expended.

The front porch with the little boxed-in steps at the corner gives the house an artistic appearance to an unusual degree. There is something about the pitch of the porch roof, its size in proportion to the house, and the neat corners and pillars, that stamps the whole house with an air of refinement.



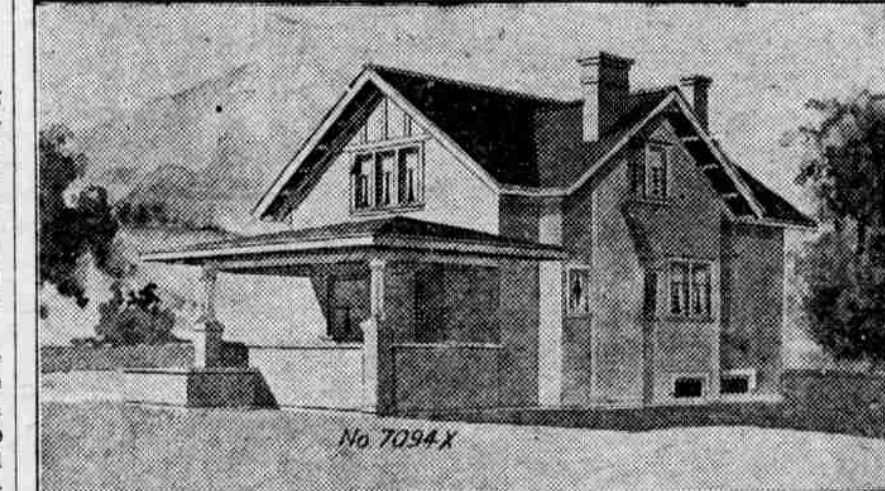
Second Floor Plan

It is seldom you see a porch that so thoroughly fits the house as does this one.

The size of this little house is 29 feet six inches in width by 35 feet six inches in length, exclusive of porches, which is rather large on the ground, as houses are built nowadays, but not large when you consider that it is only a cottage in height.

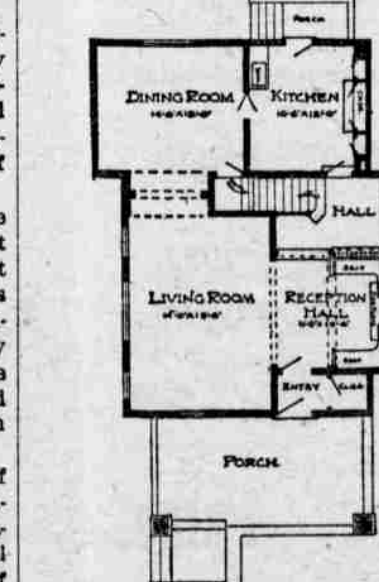
Such a house is easily heated with a hot air furnace, which is the most sensible way to heat a small house, because you get both heat and ventilation. But you must take the cold air from outdoors and not from some room in the house or from the cellar.

Outside air contains a good deal of moisture. It loses a portion of the



In the center of the north side of the house leaves the front open with a clear view from the different windows. A center stairway works better than a front stairway on the second floor, as well as on the first floor, for it leaves a fine, big bedroom in the front gable.

One reason why this house plan works up so well into large rooms is the fact that the stairway is very compact; just a short, straight flight of steps in the center of the house. Besides connecting the upper and lower floors it makes an easy entrance to the cellar from the kitchen. There is a great deal in laying out a stairway



First Floor Plan

so that it will give the greatest amount of convenience for the space occupied. There is also an entrance from the hall to the kitchen, which is a great convenience at times.

Coming to the kitchen, we have rather an unusual plan, the kitchen answering the purpose of pantry and kitchen combined. This is a recent idea in house building and it seems to be growing in favor. It takes less room and it requires less steps at meal time. Instead of a pantry, one side of the kitchen is made into cupboards with shelves.

These cupboards are deep enough and the shelves are wide enough to provide a good deal of storage room. The front of this cupboard case, as it might be called, is made up of cup-

MANY VISIT SHRINE

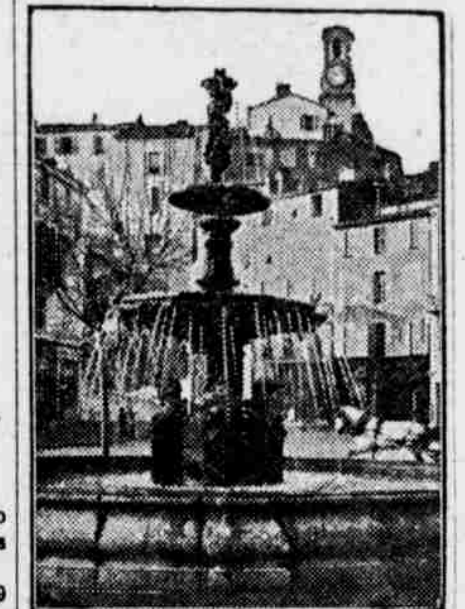
Annual Pilgrimage to Lourdes Made by Thousands.

Numbers of Miraculous Cures Are Reported From Mecca of the Halt, Blind and the Sick—Priest Cured of Paralysis.

Lourdes.—I ascended the Via Dolorosa—the pathway which has been constructed on the wooded hill that rises on the left of the Basilica. By its side at brief intervals have been erected tableaux representing the 14 stopping places on the way of the cross. At each pilgrims were kneeling in quiet prayer.

On the crest of the hill where the crucifixion is depicted with startling realism men and women knelt side by side in large numbers, pleading silently for their sick friends far below in the hospital of the grotto.

The physician attached to the grotto, with whom I had a talk, told me



Center of the Holy City.

that he makes a point of investigating personally every miracle which takes place at the shrine. The sick bring with them as far as possible medical certificates stating the nature, duration and extent of the diseases from which they suffer.

They are examined on arrival and advised as to whether or not they are well enough to undergo immersion.

It is interesting to note that many of those who have received great benefit have not been immersed in the pool. With the present pilgrimage are Irishmen, Scotchmen and even a few from the colonies. Many of these have been to Lourdes before.

Several of them have returned to give thanks for cures wrought upon them since their last visit. They date the beginning of their recovery from then.

I saw a priest who until he came to the shrine two years ago was a hopeless cripple with paralysis of both legs. He was walking about among the sick, apparently in perfect health. Two of the English pilgrims declare that they have received benefit already.

At night I witnessed the famous torchlight procession from the square in front of the chapel of the Rosary, by way of the great semicircular Viaduct of Arches and around the garden. The night was dull and lowering, with an ever-present threat of rain.

The pilgrims first gathered in front of the chapel, each of them carrying a long wax taper. They were led by the clergy, chanting as they walked. The door of the Basilica, the lesser doors at the lower end of the viaduct and the statue of the Virgin in the great square were illuminated by a multitude of electric lamps.

Above, the castle towered—a black mass against the sky. The procession descended to the square; the chant died away. Around the great statue of the Virgin worshippers were whispering their evening prayers. The statue—a blaze of light in its little garden of roses—stood benign and kindly.

In the morning the pilgrims' mass was celebrated at the little chapel in the grotto where the miraculous appearance of the Virgin is believed to have taken place, and where there is now displayed the strangest collection of crutches, leg-irons and staves which it is possible to imagine. I noticed among these offerings a long pistol of human hair decorated with ribbons. A very large number of English people attended.

One felt immediately a thrill on this the great day of the pilgrimage and realized already that every thought was directed to the ceremony in the afternoon, to the supreme moment when the sacrament would be borne down the long lines of waiting sick and the blessing of the church bestowed.

Toward midday, while the sick were being carried back to the hospital, friends and relatives trod once again the Via Dolorosa to the hills. On each of the stations a short address was delivered by the priest, and every few moments those taking part knelt in prayer.

Curious, indeed, was the effect of those halting journeys, producing a sense of devotion profounder than that of the ceremonial at the grotto.—Correspondence London Times.

Took Acid in Mistake for Wine.
Pittsburgh.—William Dozin died a few days ago in Mercy hospital in Pittsburgh as the result of taking carbolic acid in mistake for wine.